

Còctels

Chef's House Gin Tonic 16
House Made Spruce Tip or Seasonal Tonic,
Temple Of The Moon Gin

Spicy Ocho MAR-garita 22
Ocho Plata Tequila, Ancho Reyes Chile,
Fruita, Agave, Lime, Smoked Chile Bitters,
Ocho Spice Rim

MAR-75 18
Gunpowder Irish Gin, Miquel Pons
Brut, Campari, Grapefruit, Terrace
Garden Rosemary

Carajillo Espresso Martini 19
Persistent Vodka, Licor 43,
Idle Hands Espresso, Maple, Salt

Mimosa 15
Miquel Pons Cava Brut
Choice of, Orange, Grapefruit,
or Passionfruit

Bloody Mary 17
House Bloody Mary Mix,
Alpine Persistent Vodka,
Olives, Lemon



Boujee Bubbly Mimosa Bar 85
A Bottle of Miquel Pons Cava for The Table
Served With Fresh Orange & Grapefruit Juices,
Fruit Purees, & Fresh Fruit for Garnish



Parties of six or more will have a 20% service charge added.
Please Note: We are able to split checks evenly up to 6 ways.
For groups requiring more than 6 splits, a single payment method is kindly requested.

Sangrias 19

An Elegant Tribute To Spain
Artfully Blended with Chef's House Crafted Tonics
Fresh Seasonal Fruit & Local Waterpocket Fruita
With your choice of

Cava / Sparkling
Seasonal Tonic

Blanco / White
Spruce Tip Tonic

Rojo / Red
Seasonal Tonic



Cervesa

ABV

Porcupine Pilsner 8 | 4%
Moab Brewery | Moab, UT

Hefeweizen 8 | 4%
Squatters Pub Brewery | SLC, UT

Juicy IPA 8 | 4%
Squatters Pub Brewery | SLC, UT

Deuce Coupe Red Lager 8 | 4%
Salt Flats Brewing | SLC, UT

MAR | MUNTANYA **Lunch & Brunch**

NORTHERN SPANISH CUISINE

Tapas & Starters

Blistered Shishitos DF, NF 9

Ocho Mayo, Sea Salt, Lemon

Jumbo Shrimp Còctel GF, DF, NF 18

Còctel Sauce, Lemon

Bluefin Tuna Crudo GF, DF 23

Blood Orange, Pomegranate,
Smoked Pistachio Condiment

Papas Bravas DF 9

Crunchy Potatoes, Paprika,
Garlic Aioli, Salsa Bravas

Heirloom Squash Soup GF, NF 11

Piquillo Peppers, PC Creamery Feta,
Toasted Pumpkin Seeds, Smoked Olive Oil

Espetos (Skewers)

*Served Individually or as Addition
to Salads or Bandeja Grande*

Local Prime Hanger Steak 20

Savora Mustard Crust GF, DF, NF

Jumbo Shrimp al Ajillo 18

Garlic Lemon Butter GF, NF

Organic Chicken Breast 14

Herbal Verde Marinade GF, DF, NF

Signature Salads

Squash, Citrus, & Kale GF, NF 14

Roasted Heirloom Squash, Baby Kale,
Blood Orange, Manchego, Toasted Pepitas,
Pomegranate Honey Mustard Vinaigrette

Pear, Endive, & Pecan GF 14

Shaved Pear, Endive & Radicchio, Candied
Pecan, Cabrales Blue Cheese Dressing

Sandwiches

With Green Salad & House Vinaigrette

***Mountain Patty Melt** NF 21

Elk, Bison, & Wagyu Burger Blend,
Inside-out Brioche, Beehive Cheese,
Iberico Bacon, Spanish Onion Confit,
Piquillo Fry Sauce, Juniper Pickles

Pollo Verde DF, NF 18

Grilled Herb Marinated Chicken
Iberico Bacon, Cristal Bread, Piquillo,
Smashed Avocado, Garlic Aioli

Bikini Grilled Cheese NF 17

Jamon Serrano, Chabrin Cheese,
Sourdough, Membrillo Jam,
Savora Mustard, Juniper Pickles

Savory

Served with Crunchy Potatoes & Aioli

***Country Fried Elk** NF 21

Buttermilk Battered Local Elk Loin,
Bilbao Chorizo Country Gravy,
Blistered Shishitos

Pollo Frito & Waffle NF 18

Pearl Sugar Waffle, Spruce Jelly,
Ocho Spice Fried Chicken, Crispy Sage,
Maple Syrup, Chef's Piquillo Hot Sauce

Shrimp & Grits al Ajillo GF, NF 18

Paella Broth Grits, White Wine,
Garlic Butter, Manchego Cheese

Bandeja Grande 50

A Big Platter for 2 People or 1 Very Hungry Person

Chorizo Bilbao, Smoked Iberico Chicharrón,
Saffron Bomba Rice, Catalan White Beans,
Crunchy Potato, Avocado, Fried Plantain,
Our Sourdough, Brown Butter Scrambled Eggs

PLEASE NOTE

GF = Gluten Free

NF = Nut Free

DF = Dairy Free

Sweet

Lemon Short Stack NF 16

Buttermilk Pancakes, Lemon Curd,
Vanilla Custard, Whipped Cream,
Mantecado Cookie Crumble,
100% Grade A Vermont Maple Syrup

Churro French Toast NF 15

Cereal Crusted Brioche,
Cinnamon Sugar, Whipped Cream,
100% Grade A Vermont Maple Syrup

Pearl Sugar Waffles 17

Spruce Jelly, Pomegranate Seeds,
Whipped Cream, Crushed Hazelnuts
100% Grade A Vermont Maple Syrup

Sides & Additions

Brown Butter Scrambled Eggs | 7

Grande Cut Iberico Bacon | 9

Local Pork Breakfast Links | 7

Sourdough, Jam, Butter | 11

Smoked Elk Breakfast Links | 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.